



Penns Woods Winery



Cabernet Franc Reserve 2015

Tasting Notes: An enticing nose of white plum, fresh leather and over-ripe raspberry. Bold, yet smooth tannins lead to a mouthwatering acidity with notes of spice and tobacco.

Aging Process:

- Aged in French oak for 18 months
- 8 weeks fermentation on the skin
- 225 L. barrels
- Bottled aged 1 year before releasing
- 13.5%

Vineyard Facts:

- Rows 66-74
- Year(s) Planted: Planted in the early 80's and additional vines inter-planted in 2013 and 2016
- Age of Vines: 1- 35+ years
- Soil Type: Clay and 1-10 inch rocks, very iron rich
- Pruning Style: Cordon spur
- Tonnage per Acre: Produces approx. 3.5 tons per acre
- Typical harvest: Third week in October

Pairing Suggestions:

- Duck confit
- Pork tenderloin with red wine/peppercorn sauce
- Pâté